

3-course choice menu \$115pp

Welcome to yarri

our menu highlights the best produce western australia grows; it is inspired by what we grow in our flourishing kitchen garden on our snake + herring vineyard in wilyabrup. here in the southwest of western australia we are on wardandi boodja.

to start

yarri sourdough + wulura extra virgin olive oil
the kitchen's snack
lenton brae 2025 blanc de blancs

entrée

jerusalem artichoke/ yoghurt/ preserved lemon + fennel/ honey
snake + herring 2024 wide open road pinot noir
wa kingfish/ cucumber/ burnt eggplant/ grapefruit/ yuzu kosho
snake + herring 2025 bizarre love triangle pinot gris
strozzapreti/ zucchini/ pinenut/ duck ham/ ricotta salata (+ Manjimup black truffle \$12)
snake + herring 2023 at first sight grenache

main

pumpkin/ black barley/ brassicas/ sesame sambal
snake + herring 2020 calypso cabernet franc + merlot
wa fish/ saltbush gribiche/ taramasalata/ bay leaf
thunderstone 2024 chardonnay
pork collar/ celeriac/ quince/ mustard
snake + herring 2022 business time syrah
wood-grilled 650gm t-bone steak/ black garlic + miso butter/ jus
(share between two \$15 surcharge, single diner \$60 surcharge)
snake + herring 2022 outshined cabernet sauvignon

sides – optional

eve's leaves/ pickled zucchini/ chardonnay vinaigrette/ pepitas \$17
cauliflower/ macadamia/ aji verde/ granola \$18
polenta fries/ jalapeño/ parmesan \$16

to finish

smoked chocolate/ honey myrtle/ bee pollen
juniper 2024 cane cut riesling
halls washed rind cheese/ persimmon/ caraway
chateau audinet 2020 sauternes

add our wine pairing suggestion \$53pp

card surcharge debit/credit 1.5% amex 2.3%